



101 Slow-Cooker RECIPES



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101 Slow-Cooker RECIPES



Welcome to Our Friends

Dear Friend,

Slow cookers are handy helpers all year 'round! What a great feeling it is to grab a girlfriend and head out to a local farmers' market or barn sale, knowing that a warm & hearty meal will be waiting when you get home.

***101 Slow-Cooker Recipes** is brimming with easy, tried & true recipes for homecooked food that everyone will love. Treat your family to favorite comfort foods like Down-Home Chicken & Noodles, Best-Ever Lasagna and Magic Meatloaf, plus yummy go-withs like Garlic Smashed Potatoes. Hearty bowls of Game-Day Corn Chowder and Everyone's Favorite Vegetable Soup will warm everyone through & through.*

For get-togethers with friends, serve up Pizza Fondue, Hot Buffalo Dip, BBQ Pulled-Pork Fajitas, Honey Sesame Wings and other scrumptious party fare. If there's a potluck coming up, tote along Deliciously Cheesy Potatoes or Calico Beans right in the slow cooker. For everyone's sweet tooth, we've even included slow-cooker desserts like Triple Chocolate Cake and Country-Style Bread Pudding.

*There's a taste-tempting photo of each recipe so you'll know just what to expect. We predict you'll come back to **101 Slow-Cooker Recipes** over & over for oh-so-easy recipes for food, fun, family & friends.*

*Won't you join us?
Jo Ann & Vickie*

Our Story



Vickie & JoAnn

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*Back in 1984, we were next-door neighbors raising our families in the little town of Delaware, Ohio. We were two moms with small children looking for a way to do what we loved and stay home with the kids too. We shared a love of home cooking and making memories with family & friends. After many a conversation over the backyard fence, **Gooseberry Patch** was born.*

We put together the first catalog & cookbooks at our kitchen tables and packed boxes from the basement, enlisting the help of our loved ones wherever we could. From that little family, we've grown to include an amazing group of creative folks who love cooking, decorating and creating as much as we do.

Hard to believe it's been over 25 years since those kitchen-table days. Today we're best known for our homestyle, family-friendly cookbooks, now recognized as national bestsellers! We love hand-picking the recipes and are

tickled to share our inspiration, ideas and more with you. One thing's for sure, we couldn't have done it without our friends all across the country. Whether you've been along for the ride from the beginning or are just discovering us, welcome to our family!

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Gooseberry Patch
2500 Farmers Dr., #110
Columbus, OH 43235

www.gooseberrypatch.com

1-800-854-6673

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tip, craft or memory that you'd like to see featured in a **Gooseberry Patch** cookbook? Visit our website at www.gooseberrypatch.com, register and follow the easy steps to submit your favorite family recipe. Or send them to us at:

Gooseberry Patch
Attn: Cookbook Dept.
2500 Farmers Dr., #110
Columbus, OH 43235

Don't forget to include the number of servings your recipe makes, plus your name, address, phone number and email address. If we select your recipe, your name will appear right along with it...and you'll receive a FREE copy of the cookbook!

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Dedication & Appreciation

This book is dedicated to everyone who loves to serve up homecooked food while letting the slow cooker do all the work!



Heartfelt thanks to all of you who generously shared your yummiest, easiest recipes with us!

Slow-Cooker Tips



Spray the crock with non-stick vegetable spray before filling. Clean-up will be a snap!



For best results, fill the slow cooker about 1/2 to 3/4 full of ingredients.



Little or no added liquid is needed...just add what the recipe calls for. There's no evaporation, so all of the tasty juices stay right in the crock.



Don't peek! Cooking time can increase by 15 to 20 minutes every time the lid is lifted.



Toward the end of cooking time, taste and adjust seasonings. The flavor of herbs tends to grow milder with long cooking, so you may want to add a little more.



At high altitude, slow cooking will take a little longer. Add an extra 30 minutes of cooking time to each hour in a recipe.



Food with Friends



Pintos & Pork Over Corn Chips

Susan Butters
Bountiful, UT

A hearty dish that feeds a crowd of hungry people...easily!

16-oz. pkg. dried pinto beans

3-lb. pork loin roast, trimmed

7 c. water

4-oz. can chopped green chiles

1/2 c. onion, chopped

2 cloves garlic, minced

2 T. chili powder

1 T. ground cumin

1 T. salt

1 t. dried oregano

Garnish: corn chips, sour cream, shredded Cheddar cheese, chopped tomatoes,
shredded lettuce

Cover beans with water in a large soup pot; soak overnight. Drain. Add beans and remaining ingredients except garnish to a slow cooker. Cover and cook on low setting for 9 hours. Remove meat, discarding bones; return to slow cooker. Cook, uncovered, for 30 minutes, until thickened. Serve over corn chips; garnish as desired. Makes 10 servings.





Hot Buffalo Dip

Vickie

One of my favorite party dips...oh-so easy to make and we all love it!

3 to 4 boneless, skinless chicken breasts, cooked and chopped

1 c. hot wing sauce

2 8-oz. pkgs. cream cheese, cubed and softened

1/2 c. shredded Cheddar cheese

1/4 c. blue cheese salad dressing

corn chips, celery stalks

In a slow cooker, mix together all ingredients except corn chips and celery stalks. Cover and cook on low setting for 3 to 4 hours. Serve with corn chips and celery stalks for dipping. Makes 8 to 10 servings.





Honey Sesame Wings

*Kimberly Hancock
Murrieta, CA*

Always a hit with young & old alike...these wings are sweet and tangy, but not too spicy. We just love 'em!

3 lbs. chicken wings

salt and pepper to taste

2 c. honey

1 c. soy sauce

1/2 c. catsup

1/4 c. oil

2 cloves garlic, minced

Garnish: sesame seed

Place chicken wings on an ungreased broiler pan; sprinkle with salt and pepper. Place pan 4 to 5 inches under broiler. Broil for 10 minutes on each side, or until chicken is golden. Transfer wings to a slow cooker. Combine remaining ingredients except sesame seed; pour over wings. Cover and cook on low setting for 4 to 5 hours, or high setting for 2 to 2-1/2 hours. Arrange on a serving platter; sprinkle with sesame seed. Makes about 2-1/2 dozen.





Tahitian Rice Pudding

*Beth Kramer
Port Saint Lucie, FL*

Scrumptious served warm or cold.

3/4 c. long-cooking rice, uncooked

15-oz. can cream of coconut

12-oz. can evaporated milk

2-3/4 c. water

Optional: 1 T. dark rum

2/3 c. sweetened flaked coconut

In a slow cooker, stir rice, cream of coconut, evaporated milk and water until combined. Cover and cook on low setting for 4 to 5 hours. Remove crock from slow cooker. Stir in rum, if using. Let pudding cool for 10 minutes. Heat a small non-stick skillet over medium heat. Add coconut; cook and stir for 4 to 5 minutes, until toasted. Transfer coconut to a plate. Spoon pudding into dessert bowls; sprinkle with coconut. Makes 6 to 8 servings.





Hawaiian Kielbasa

*Aemelia Manier
West Branch, MI*

A crowd pleaser. I have learned to carry a copy of the recipe with me whenever I serve it, because people are always asking for it!

3 lbs. Kielbasa, sliced into 2-inch chunks

15-1/4 oz. can crushed pineapple

18-oz. bottle barbecue sauce

1/2 c. brown sugar, packed

1 T. ground ginger

1 t. onion powder

1 t. garlic powder

Combine all ingredients in a slow cooker. Mix well. Cover and cook on low setting for about 2 hours, until warmed through, or on high setting for about 30 minutes. Makes 10 to 15 servings.





Hot Broccoli-Cheese Dip

*Rogene Rogers
Bemidji, MN*

Be sure to serve this yummy dip with hearty crackers...you'll want to get every drop!

3/4 c. butter

3 stalks celery, thinly sliced

1 onion, chopped

4-oz. can sliced mushrooms, drained

3 T. all-purpose flour

10-3/4 oz. can cream of celery soup

3 c. shredded Cheddar cheese

10-oz. pkg. frozen chopped broccoli, thawed

Melt butter in a skillet over medium heat; sauté celery, onion and mushrooms. Stir in flour; mix well. Transfer mixture to a lightly greased slow cooker; mix in remaining ingredients. Cover and cook on high setting until cheese is melted, stirring every 15 minutes. Continue cooking, covered, on low setting for 2 to 4 hours. Makes 10 to 12 servings.





French Dip Sandwiches

*Debbie DeValk
Springfield, TN*

Serve the savory broth from the slow cooker in small cups for dipping.

3-lb. beef chuck roast, trimmed

2 c. water

1/2 c. soy sauce

1 t. dried rosemary

1 t. dried thyme

1 t. garlic powder

1 bay leaf

3 to 4 whole peppercorns

8 French rolls, split

Place roast in a slow cooker; add remaining ingredients except rolls. Cover and cook on high for 5 to 6 hours. Remove roast from broth; shred with 2 forks and keep warm. Discard bay leaf; serve beef on rolls. Makes 6 to 8 sandwiches.





Cajun Spiced Pecans

*Kerry Mayer
Dunham Springs, LA*

Fill small ribbon-tied bags with these delightful nuts to send home with guests...they'll love it!

16-oz. pkg. pecan halves

1/4 c. butter, melted

1 T. chili powder

1 t. dried basil

1 t. dried oregano

1 t. dried thyme

1 t. salt

1/2 t. onion powder

1/4 t. garlic powder

1/4 t. cayenne pepper

Combine all ingredients in a slow cooker. Cover and cook on high setting for 15 minutes. Turn to low setting and cook, uncovered, for 2 hours, stirring occasionally. Transfer nuts to a baking sheet; cool completely. Store in an airtight container. Makes 12 to 16 servings.





Aunt B's Sloppy Joes

*Bryna Dunlap
Muskogee, OK*

For a quick & easy meal, ladle leftovers over cooked rotini pasta.

3 lbs. ground turkey

1 c. onion, chopped

1 c. green pepper, chopped

2 cloves garlic, chopped

1-1/2 c. catsup

1/2 c. water

1/4 c. mustard

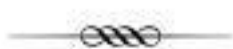
1/4 c. cider vinegar

1/4 c. Worcestershire sauce

1 T. chili powder

10 whole-wheat hamburger buns, split

In a skillet over medium heat, cook ground turkey, onion, pepper and garlic until browned and tender; drain. Combine in a slow cooker with remaining ingredients except buns. Cover and cook on low setting for 6 to 8 hours, or on high setting for 3 to 4 hours. Spoon onto buns. Makes 10 sandwiches.





Creamy Hot Corn Dip

*Tanya Miller
Millersburg, OH*

*My husband calls this dip “man food!” The last time I made this dip,
people were eating it by the spoonful!*

2 8-oz. pkgs. cream cheese, softened

2 15-1/4 oz. cans corn, drained

1/2 c. butter

2 jalapeño peppers, diced

tortilla chips

Combine all ingredients except tortilla chips in a slow cooker. Cover and cook on high setting for 30 minutes; stir until smooth. Reduce setting to low to keep warm. The longer it cooks, the spicier it will get. Serve with tortilla chips. Makes 15 servings.





Pepperoncini Italian Beef Roast

Vickie

These sandwiches are zesty and oh-so easy to fix!

4-lb. beef chuck roast

8-oz. jar pepperoncini peppers, drained and juice reserved

1 onion, sliced

2 1-oz. pkgs. au jus mix

8 to 10 hoagie rolls, split

Place roast in a slow cooker; pour reserved pepper juice over top. Cover and cook on low setting for 6 to 8 hours, until very tender. Remove roast and shred with 2 forks; stir back into juice in slow cooker. Add peppers and onion. Blend au jus mix with a little of the juice from slow cooker until dissolved. Pour over meat; add water if needed to cover roast. Cover and cook for an additional hour. Serve beef spooned onto rolls. Makes 8 to 10 sandwiches.





Honeyed Fruit Juice

*Brenda Smith
Gooseberry Patch*

Coming in from ice skating, we were chilled to the bone. Luckily Mom had this wonderful juice blend warming in the slow cooker!

64-oz. bottle cranberry-apple juice cocktail

2 c. apple juice

1 c. pomegranate juice

1/2 c. orange juice

2/3 c. honey

3 4-inch cinnamon sticks

10 whole cloves

2 T. orange zest

Combine juices and honey in a slow cooker. Wrap cinnamon sticks and cloves in a double thickness of cheesecloth; bring up corners of cloth and tie with kitchen string to form a bag. Add to slow cooker along with zest. Cover and cook on low setting for one to 2 hours. Discard spice bag before serving. Makes 3 quarts.





Midwest Chicken Sandwich

*Linda Ketcham
Columbus, OH*

This is so quick & easy to put together, it's a recipe I can count on for every large gathering.

50-oz. can dark and white boned chicken, drained and shredded

26-oz. can cream of chicken soup

salt and pepper to taste

24 sandwich buns, split

Optional: pickle slices

Mix chicken and soup in a slow cooker. Cover and cook on low setting for 3 to 4 hours. Add salt and pepper to taste; stir well. Spoon onto buns and garnish with pickle slices, if desired. Makes about 24 sandwiches.





Seaside Crab Dip

*Lisa Columbo
Appleton, WI*

This couldn't be easier to whip up. The slow cooker keeps it warm and creamy until the party ends.

2 8-oz. pkgs. cream cheese

3 T. butter

1 bunch green onions, chopped

1 lb. crabmeat

onion and garlic salt to taste

garlic melba toast

In a microwave-safe bowl, mix all ingredients together except melba toast. Microwave on high setting until warm. Pour into a slow cooker; cover and keep warm on low setting. Serve with melba toast. Makes 24 servings.





Chipotle Shredded Beef

*Lisa Sett
Thousand Oaks, CA*

My family asks for this often...it smells so good while it's cooking! Add a side of beans and dinner is served.

2-1/2 lb. beef chuck roast, trimmed

14-oz. can diced tomatoes

7-oz. can chipotle sauce

4-oz. can diced green chiles

1 onion, chopped

2 T. chili powder

1 t. ground cumin

2 c. beef broth

salt and pepper to taste

6 to 8 6-inch corn tortillas, warmed

Garnish: shredded Cheddar cheese, shredded lettuce, sliced black olives, chopped tomato

Place roast in a slow cooker. Top with remaining ingredients except tortillas and garnish. Cover and cook on low setting for 8 to 10 hours. With 2 forks, shred roast in slow cooker; stir well. Spoon into warmed tortillas; add desired garnishes. Makes 6 to 8 servings.





Country-Style Bread Pudding

*Patricia Wissler
Harrisburg, PA*

This is the best-tasting bread pudding ever, and so much easier than making it in the oven.

3/4 c. brown sugar, packed

8 slices cinnamon-raisin bread, buttered and cubed

4 eggs, beaten

3-1/2 c. milk

1-1/2 t. vanilla extract

Garnish: whipped topping

Sprinkle brown sugar in a slow cooker that has been sprayed with non-stick vegetable spray. Add bread to slow cooker. Whisk together remaining ingredients except whipped cream; pour over bread. Cover and cook on high setting for 2 to 3 hours, until thickened. Do not stir. Spoon pudding into individual bowls. Drizzle brown sugar sauce from slow cooker over pudding. Garnish with dollops of whipped topping. Makes 8 to 10 servings.





Beans & Weenies

Sharon Crider
Junction City, KS

A year 'round favorite...a standby for summer picnics, yet hearty and satisfying during cold weather too!

1 lb. hot dogs, sliced

3 16-oz. cans pork & beans

1/4 c. onion, chopped

1/2 c. catsup

1/4 c. molasses

2 t. mustard

Combine all ingredients in a slow cooker; stir well. Cover and cook on low setting for 3 to 4 hours. Makes 6 to 8 servings.





BBQ Pulled-Pork Fajitas

*Jackie Valvardi
Haddon Heights, NJ*

We like to spice these up with shredded Pepper Jack cheese, guacamole and sour cream.

2-1/2 lb. boneless pork loin roast, trimmed

1 onion, thinly sliced

2 c. barbecue sauce

3/4 c. chunky salsa

1 T. chili powder

1 t. ground cumin

16-oz. pkg. frozen stir-fry peppers and onions

1/2 t. salt

18 8 to 10-inch flour tortillas, warmed

Place roast in a slow cooker; top with onion. Mix sauce, salsa and spices; pour over roast. Cover and cook on low setting for 8 to 10 hours. Remove roast and place on a cutting board; shred, using 2 forks. Return to slow cooker and mix well; add stir-fry vegetables and salt. Increase setting to high; cover and cook for an additional 30 minutes, until hot and vegetables are tender. With a slotted spoon, fill each warmed tortilla with 1/2 cup pork mixture. Makes 18 servings.





Texas Queso Dip

*Amy Shilliday
San Antonio, TX*

Everyone will love this dip...once they sample it, be ready to share the recipe!

1 lb. hot ground pork sausage, browned and drained

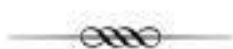
32-oz. pkg. pasteurized process cheese spread, cubed

10-oz. can diced tomatoes with green chiles

1/2 c. milk

white corn tortilla chips

Combine all ingredients except tortilla chips in a slow cooker. Cover and cook on low setting until cheese is melted, about 2 hours. Serve with tortilla chips. Makes 10 to 12 servings.





Family Favorite Party Mix

Nola Coons
Gooseberry Patch

A no-watch, fix & forget version of this crunchy party starter!

1 c. bite-size crispy wheat cereal squares

1 c. bite-size crispy rice cereal squares

- 1 c. bite-size crispy corn cereal squares
- 1 c. peanuts
- 1 c. pretzel sticks
- 1/4 c. butter, melted
- 2 T. Worcestershire sauce
- 1 t. seasoned salt
- 1 t. garlic salt
- 1 c. candy-coated chocolates
- 1 c. raisins

Combine cereals, nuts and pretzels in a slow cooker. Mix together butter, sauce and salts; gently stir into cereal mixture. Cover and cook on low setting for 3 to 4 hours. Uncover and cook on low setting for an additional 30 minutes; stir occasionally. Drain on paper towel-lined baking sheets; transfer to a large bowl. Cool. Add chocolates and raisins; toss to mix. Store in an airtight container. Makes 7 cups.





Pizza Fondue

*Shannon Finewood
Corpus Christi, TX*

Try dipping warm bread sticks or crisp pretzel rods into this fondue.

28-oz. jar spaghetti sauce

16-oz. pkg. shredded mozzarella cheese

1/4 c. grated Parmesan cheese

2 T. dried oregano

2 T. dried parsley

1 T. garlic powder

1 t. dried, minced onion

Italian bread cubes, pepperoni chunks, whole mushrooms, green pepper slices

Combine sauce, cheeses and seasonings in a slow cooker; mix well. Cover and cook on low setting for 2 hours, until warmed through and cheese is melted; stir. Serve with desired dippers. Makes 10 servings.





Peanutty Clusters

Margaret Erhardt
Beavercreek, OH

For a special candy-box finish, drop by spoonfuls into mini paper muffin cup liners.

2 lbs. white melting chocolate, chopped

4 1-oz. sqs. bittersweet baking chocolate, chopped

12-oz. pkg. semi-sweet chocolate chips

24-oz. jar dry-roasted peanuts

Combine all ingredients except nuts in a slow cooker. Cover and cook on high setting for one hour. Reduce setting to low; cover and cook an additional hour, or until chocolates are melted, stirring every 15 minutes. Stir in nuts. Drop by teaspoonfuls onto wax paper; let stand until set. Store covered at room temperature. Makes 3 to 4 dozen pieces.





Toffee Fondue

*Michelle Rühl
Windom, MN*

Just perfect for sharing with girlfriends! Try dipping pretzel twists too...the salty-sweet combo is delectable.

14-oz. pkg. caramels, unwrapped

1/4 c. milk

1/4 c. strong black coffee

1/2 c. milk chocolate chips

apple wedges, banana chunks, marshmallows, angel food cake cubes

Mix together caramels, milk, coffee and chocolate chips in a small slow cooker. Cover and cook on low setting until melted, 2 to 3 hours. Stir well. Serve with fruit, marshmallows and cake cubes for dipping. Makes about 10 servings.





Just Peachy Cider

Jennie Gist
Gooseberry Patch

*We ran across this little farm stand with all varieties of cider...bing cherry,
peach and cinnamon apple. Yum!*

4 5-1/2 oz. cans peach nectar

2 c. apple cider

3/4 t. pumpkin pie spice

4 slices orange

In a slow cooker, combine nectar, juice and spice; top with orange slices. Cover and cook on low setting for 4 to 6 hours. Stir before serving. Serves 4.





Lemon-Poppy Seed Cake

*Rogene Rogers
Bemidji, MN*

An upside-down cake that makes its own custard-like topping...yum!

15.8-oz. lemon-poppy seed bread mix

1 egg, beaten

8-oz. container sour cream

1-1/4 c. water, divided

1 T. butter

1/2 c. sugar

1/4 c. lemon juice

Combine bread mix, egg, sour cream and 1/2 cup water in a mixing bowl. Stir until well moistened; spread in a lightly greased slow cooker. Combine remaining water and other ingredients in a small saucepan; bring to a boil. Pour boiling mixture over batter in slow cooker. Cover and cook on high setting for 2 to 2-1/2 hours, until edges are golden. Turn off slow cooker; let cake cool in slow cooker for about 30 minutes with lid ajar. When cool enough to handle, hold a large plate over top of slow cooker and invert to turn out cake. Serves 10 to 12.

Everyday Comfort Foods



Sunday Beef & Noodles

Peggy Donnally
Toledo, OH

Noodles and potatoes with beef gravy...that 's my idea of heaven on a

2-lb. beef chuck roast

4 c. beef broth

1 c. onion, chopped

2 t. onion powder

1 t. garlic powder

1 T. dried parsley

salt and pepper to taste

16-oz. pkg. extra-wide egg noodles, cooked

mashed potatoes

Place roast in a slow cooker. Combine broth, onion and seasonings; pour over roast. Cover and cook on low setting for 6 to 8 hours. Remove roast; slice and return to slow cooker. Add noodles to slow cooker; heat through. Serve over mashed potatoes. Serves 6.

Glazed Carrots:

16-oz. pkg. baby carrots

1/2 c. orange juice

5 T. brown sugar, packed

2 T. butter

1/8 t. salt

Cover carrots with water in a saucepan. Cook until tender; drain. Add juice to saucepan; simmer until almost evaporated. Stir in remaining ingredients; cook until well blended and glazed. Serves 6.





Provincial Chicken

Shari Upchurch
Dearing, GA

I've tweaked this recipe over the years...now it's just the way my family likes it!

4 boneless, skinless chicken breasts

2 15-oz. cans diced tomatoes

2 zucchini, diced

10-3/4 oz. can cream of chicken soup

2 T. balsamic vinegar

1 T. dried, minced onion

2 T. dried parsley

1 t. dried basil

1 c. shredded Cheddar cheese

1/2 c. sour cream

cooked bowtie pasta

In a slow cooker, combine chicken, tomatoes, zucchini, soup, vinegar, onion and herbs. Cover and cook on low setting for 6 to 8 hours. Remove chicken, cut into bite-size pieces and return to slow cooker. Stir in cheese and sour cream; cover and cook for an additional 15 minutes. To serve, spoon over cooked pasta. Serves 6.





Slow-Cooker Mac & Cheese

*Paula Schwenk
Pennsdale, PA*

So cheesy and satisfying...and it's a snap to put together.

8-oz. pkg. elbow macaroni, cooked

2 T. oil

12-oz. can evaporated milk

1-1/2 c. milk

3 c. pasteurized process cheese spread, shredded

1/4 c. butter, melted

2 T. dried, minced onion

Combine cooked macaroni and oil; toss to coat. Pour into a lightly greased slow cooker; stir in remaining ingredients. Cover and cook on low setting for 3 to 4 hours, stirring occasionally. Serves 4 to 6.





Colorado Pork Chops

Linda Wolfe
Westminster, CO

These tasty pork chops feature all the flavors of your favorite Mexican restaurant.

6 bone-in pork chops, 1-1/2 inches thick

15-oz. can chili beans with chili sauce

1-1/2 c. salsa

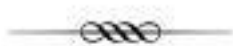
1 c. corn

Optional: green chiles to taste

cooked rice

Garnish: fresh cilantro

In a slow cooker, layer pork chops, beans, salsa, corn and chiles, if using. Cover and cook on low setting for 5 hours, or on high setting for 2-1/2 hours. Serve over cooked rice; garnish with cilantro. Serves 6.





Brown Sugar Applesauce

Gloria Smith
Webster, MA

Especially delicious with roast pork! I like to use Granny Smith apples for this recipe.

3 lbs. cooking apples, cored, peeled and sliced

1/2 c. brown sugar, packed

1 t. cinnamon

1-1/2 T. lemon juice

Garnish: cinnamon

Combine all ingredients in a slow cooker. Cover and cook on high setting for 3 hours. Stir occasionally; mash with a potato masher to desired consistency. Sprinkle portions with cinnamon. Makes 6 to 8 servings.





Pot Roast & Dumplings

Wendy Sensing
Brentwood, TN

*This is one of our favorite meals on a chilly day...at the end of a busy day,
dinner is practically ready!*

2 c. baby carrots

5 potatoes, peeled and halved

4-lb. beef chuck roast

garlic salt and pepper to taste

2 c. water

1-oz. pkg. onion soup mix

Place carrots and potatoes in a slow cooker. Place roast on top; sprinkle with garlic salt and pepper. Stir together water and soup mix; pour over roast. Cover and cook on low setting for 6 to 8 hours. Drain most of broth from slow cooker into a large soup pot; bring to a boil over medium-high heat. Drop dumpling batter into boiling broth by teaspoonfuls. Cover and cook for 15 minutes. Serve dumplings with roast and vegetables. Serves 8 to 10.

Dumplings:

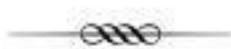
2 c. all-purpose flour

1/2 t. salt

3 T. baking powder

1 c. light cream

Sift together dry ingredients. Add cream and stir quickly to make a medium-soft batter.





Garlic Smashed Potatoes

*Nancy Girard
Chesapeake, VA*

This convenient recipe has become one of our favorites!

3 lbs. redskin potatoes, quartered

4 cloves garlic, minced

2 T. olive oil

1 t. salt

1/2 c. water

1/2 c. spreadable cream cheese with chives and onions

1/4 to 1/2 c. milk

Place potatoes in a slow cooker. Add garlic, oil, salt and water; mix well to coat potatoes. Cover and cook on high setting for 3-1/2 to 4-1/2 hours, until potatoes are tender. Mash potatoes with a potato masher or fork. Stir in cream cheese until well blended; add enough milk for a soft consistency. Serve immediately, or keep warm for up to 2 hours in slow cooker on low setting. Makes 4 to 6 servings.





Rosemary & Thyme Chicken

*Linda Sather
Moscow, OR*

My family loves this chicken, made with fresh herbs from my garden.

3-lb. roasting chicken

1 to 2 T. garlic, minced

kosher salt to taste

1/2 onion, sliced into wedges

4 sprigs fresh rosemary

3 sprigs fresh thyme

seasoning salt to taste

Rub inside of chicken with garlic and kosher salt. Stuff with onion wedges and herb sprigs. Sprinkle seasoning salt on the outside of chicken; place in a slow cooker. Cover and cook on low setting for 8 to 10 hours. Serves 4.





Southern Chicken & Dumplings

*Stephanie Lucius
Powder Springs, GA*

A scrumptious-tasting homemade dish...with almost no effort!

3 10-3/4 oz. cans cream of chicken soup

1/4 c. onion, diced

6 boneless, skinless chicken breasts

3-3/4 c. water

3 12-oz. tubes refrigerated biscuits, quartered

Pour soup into a slow cooker; add onion and chicken. Pour in enough water to cover chicken. Cover and cook on low setting for 6 to 8 hours, or on high setting for 4 to 6 hours. About 45 minutes before serving, turn slow cooker to high setting. Remove chicken with a slotted spoon; shred into bite-size pieces and return to slow cooker. Drop biscuit quarters into slow cooker; stir well. Replace lid and cook for 35 minutes more, or until dumplings are done. Stir and serve. Serves 6 to 8.





Bayou Chicken

*Dawn Dhooghe
Concord, NC*

The slow cooker always seems to be going at our house. This is one of my husband's favorites...and it's so easy to put together!

3 boneless, skinless chicken breasts, cubed

14-1/2 oz. can chicken broth

14-1/2 oz. can diced tomatoes

10-3/4 oz. can tomato soup

1/2 lb. smoked pork sausage, sliced

1/2 c. cooked ham, diced

1 onion, chopped

2 t. Cajun seasoning

hot pepper sauce to taste

cooked rice

Combine all ingredients except rice in a slow cooker; stir. Cover and cook on low setting for 8 hours. Serve over cooked rice. Serves 6 to 8.





German Roast Pork & Sauerkraut

*Sherry Doherty
Medford, NJ*

A delicious one-pot dinner for New Year's Day or any time of year.

3 to 4-lb. boneless pork roast

salt and pepper to taste

1 T. shortening

32-oz. pkg. sauerkraut

2 apples, cored, peeled and quartered

1 c. apple juice or water

14-oz. pkg. frozen pierogies

Sprinkle roast with salt and pepper. Heat shortening in a skillet over medium-high heat. Brown roast on all sides; place in a slow cooker. Add undrained sauerkraut, apples and juice or water; blend. Gently add pierogies so they are partly submerged in the sauerkraut (as the roast cooks, more liquid will cover the pierogies). Cover and cook on low setting for 8 to 9 hours. Serves 4 to 6.





Praline Apple Crisp

*Katie Majeske
Denver, PA*

What's more comforting than warm apple crisp? I often make this for work, church, potlucks or family.

6 Granny Smith or Braeburn apples, cored, peeled and sliced

1 t. cinnamon

1/2 c. quick-cooking oats, uncooked

1/3 c. brown sugar, packed

1/4 c. all-purpose flour

1/2 c. chilled butter, diced

1/2 c. chopped pecans

1/2 c. toffee baking bits

Optional: whipped topping

Toss together apples and cinnamon. Place in a slow cooker that has been sprayed with non-stick vegetable spray; set aside. Combine oats, brown sugar, flour and butter; mix with a pastry cutter or fork until crumbly. Stir in pecans and toffee bits; sprinkle over apples. Cover and cook on low setting for 4 to 6 hours. Top with whipped topping, if desired. Makes 10 servings.





Magic Meatloaf

*Beverly Tierney
Greenfield, IN*

This is such a comforting dish and so nice to come home to. The meatloaf is so very flavorful and juicy... really wonderful!

2 lbs. ground beef

1 egg, beaten

1/2 c. green pepper, chopped

1/2 c. onion, chopped

1 c. milk

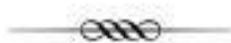
1 c. saltine cracker crumbs

.87-oz. pkg. brown gravy mix

1-1/2 t. salt

6 to 8 new redskin potatoes

Mix all ingredients except potatoes in a large bowl. Mix well and form into a loaf; place in a lightly greased slow cooker. Arrange potatoes around meatloaf. Cover and cook on low setting for 8 to 10 hours, or on high setting for 3 to 5 hours. Serves 4 to 6.





Chicken Cacciatore

Mary Whitacre
Mount Vernon, OH

Every time I make this, my family just swoons! It is delicious any time of the year and is so easy.

1 lb. boneless, skinless chicken breasts

26-oz. jar chunky garden vegetable spaghetti sauce

1 zucchini, chopped

1 green pepper, chopped

1 sweet onion, chopped

cooked rotini pasta

Garnish: chopped black olives, shredded Parmesan cheese

Place chicken in a slow cooker; pour sauce over top. Add vegetables. Cover and cook on low setting for 6 to 8 hours. To serve, spoon over cooked pasta. Garnish with olives and Parmesan cheese. Serves 4.





Savory Rice Pilaf

*Cathy Hillier
Salt Lake City, UT*

*The blend of mushrooms, wild and brown rice make this a great side dish
for beef, poultry, seafood or pork.*

3/4 c. long-cooking wild rice, uncooked

1/2 c. long-cooking brown rice, uncooked

1/2 lb. portabella mushrooms, sliced 1-inch thick

10-3/4 oz. can cream of mushroom soup with roasted garlic

1-1/2 c. water

1/8 t. pepper

Combine all ingredients in a slow cooker; stir well. Cover and cook on low setting for 6 to 7 hours, until rice is tender. Serves 6 to 8.





Best-Ever Lasagna

*Cherylann Smith
Efland, NC*

*This is a quick, easy recipe for homestyle lasagna...just add garlic bread
and a tossed salad.*

1 lb. ground beef, browned and drained

1 t. Italian seasoning

8 lasagna noodles, uncooked and broken into thirds

28-oz. jar spaghetti sauce

1/3 c. water

4-oz. can sliced mushrooms, drained

15-oz. container ricotta cheese

8-oz. pkg. shredded mozzarella cheese

Garnish: shredded Parmesan cheese

Combine ground beef and Italian seasoning. Arrange half of the lasagna noodles in a greased slow cooker. Spread half of the ground beef mixture over noodles. Top with half each of remaining ingredients except Parmesan cheese. Repeat layering process. Cover and cook on low setting for 5 hours. Garnish with Parmesan cheese. Serves 10.





Pumpkin Pie Pudding

*Lana Rulevish
Ashley, IL*

I received this recipe from a friend I met online. It is very good!

15-oz. can pumpkin

12-oz. can evaporated milk

3/4 c. sugar

1/2 c. biscuit baking mix

2 eggs, beaten

2 T. butter, melted

2-1/2 t. pumpkin pie spice

2 t. vanilla extract

Garnish: whipped cream

In a bowl, mix together all ingredients except topping. Transfer to a slow cooker that has been sprayed with non-stick vegetable spray. Cover and cook on low setting for 3-1/2 to 4 hours. Pudding will start to pull away from sides of slow cooker; test for doneness with a toothpick inserted in center. Serve warm, topped with dollops of whipped cream. Makes 4 to 6 servings.





Cran-Orange Turkey Breast

*Jeanie Petersen
Saint Charles, IL*

My son requested a slow cooker primarily for this recipe! He has also shared the recipe as well as the meal with friends.

3 to 4-lb. boneless turkey breast

1/2 c. orange juice

1.35-oz. pkg. onion soup mix

15-oz. can whole-berry cranberry sauce

Place turkey breast in a slow cooker. Combine remaining ingredients; pour over turkey. Cover and cook on high setting for one hour; reduce to low setting and cook for an additional 6 hours. Serves 6.





Corned Beef Dinner

*Karen Alexander
Navarre, OH*

Delicious any time of the year...so easy to prepare in a slow cooker!

4 c. hot water

2 T. cider vinegar

1 c. carrots, peeled and sliced

1 onion, cut in wedges

1/2 t. pepper

3-lb. corned beef with spice packet

8 redskin potatoes, quartered

1 head cabbage, cut into wedges

In a slow cooker, combine water, vinegar, carrots, onion and pepper. Top with corned beef, contents of spice packet, potatoes and cabbage. Cover and cook on low setting for 8 to 10 hours. Serves 6 to 8.





Ham & Ranch Potatoes

*Hope Davenport
Portland, TX*

My family loves this dish and it's so easy to make. The dressing mix gives it a wonderful flavor.

2 lbs. redskin potatoes, peeled and quartered

8-oz. pkg. cream cheese, softened

1-oz. pkg. buttermilk ranch salad dressing mix

10-3/4 oz. can cream of potato soup

16-oz. pkg. cooked ham, cubed

1 c. shredded Cheddar cheese

salt and pepper to taste

Place potatoes in a slow cooker. Combine cream cheese and dressing mix; add soup and mix well. Add cream cheese mixture to slow cooker and mix with potatoes. Cover and cook on low setting for 6-1/2 hours. Stir in ham and top with cheese; add salt and pepper to taste. Cover and cook for another 15 to 30 minutes, until cheese is melted. Serves 6.





Country Captain

*Marlene Darnell
Newport Beach, CA*

We discovered this curry-flavored dish with the unusual name on a trip to southern Georgia.

2 T. olive oil

3-lb. chicken, quartered and skin removed

2 cloves garlic, minced

1 onion, chopped

1 green pepper, chopped

1/2 c. celery, chopped

2 t. curry powder

1/3 c. currants or raisins

14-1/2 oz. can whole tomatoes, chopped

1 t. sugar

salt and pepper to taste

cooked rice

Garnish: 1/4 c. slivered almonds

Heat oil in a skillet over medium heat. Sauté chicken just until golden; place in a slow cooker and set aside. Add garlic, onion, green pepper, celery and curry powder to skillet; sauté briefly. Remove from heat; stir in remaining ingredients except rice and almonds. Pour over chicken. Cover and cook on low setting for 6 hours. Serve over cooked rice; sprinkle with almonds. Makes 4 servings.





Pepper Steak

Zoe Groff
Saybrook, IL

This hearty dish is sure to be a hit at any party...and they'll never know it only took you 10 minutes to put it together!

1 to 1-1/2 lbs. beef round steak, cut into bite-size pieces

1/3 c. all-purpose flour

1/4 t. pepper

1 onion, sliced

1 green and/or red pepper, sliced

14-1/2 oz. can diced tomatoes

4-oz. can sliced mushrooms, drained

3 T. soy sauce

cooked rice

Place roast in a slow cooker. Sprinkle with flour and pepper; stir well to coat meat. Add remaining ingredients except rice. Cover and cook on high setting for one hour; reduce to low setting and cook for an additional 8 hours. Serve over cooked rice. Makes 4 to 6 servings.





Garlicky Herbed Pork Roast

Nancy Wise
Little Rock, AR

This recipe is one I know I can count on when I want a dinner that's really special.

4 to 5-lb. pork roast

4 cloves garlic, slivered

1 t. dried thyme

1/2 t. dried sage

1/2 t. ground cloves

1 t. salt

1 t. lemon zest

2 T. cold water

2 T. cornstarch

Cut 16 small pockets into roast with a knife tip; insert garlic slivers. Combine seasonings and zest; rub over roast. Place roast in a slow cooker. Cover and cook on low setting for 7 to 9 hours, or on high setting for 4 to 5 hours. Allow roast to stand 10 to 15 minutes before slicing. Remove and discard garlic pieces. Strain juices into a saucepan over medium heat; bring to a boil. Mix together water and cornstarch until dissolved; gradually add to saucepan. Cook until thickened, about 5 minutes. Serve gravy over sliced pork. Serves 8 to 10.





Down-Home Chicken & Noodles

*Alicia Palmer
Greenville, OH*

My family just loves this dish...it tastes like you've been cooking all day!

1 lb. boneless, skinless chicken breasts

salt and pepper to taste

2 10-3/4 oz. cans cream of chicken soup

14-1/2 oz. can chicken broth

16-oz. pkg. wide egg noodles, cooked

Place chicken in a slow cooker; sprinkle with salt and pepper. Top with soup. Cover and cook on low setting for 6 hours, or until chicken is very tender. Remove chicken from slow cooker and shred; return to slow cooker. Add broth and cooked noodles; mix well. Cover and cook on low setting for an additional 30 minutes, or until heated through. Serves 6.





Mom's Blueberry Cobbler

*Sharon Tillman
Hampton, VA*

Growing up, I always loved blueberries...I still do! Mom would make this easy recipe for me year 'round.

2 8-oz. tubes refrigerated biscuits, quartered and divided

1/3 c. brown sugar, packed

1/2 t. cinnamon

1/3 c. butter, melted

21-oz. can blueberry pie filling, divided

Layer one tube of biscuits in a slow cooker that has been sprayed with non-stick vegetable spray. In a small bowl, mix together brown sugar, cinnamon and butter just until combined; sprinkle half of mixture over biscuits. Spread half of pie filling over top. Layer with remaining biscuits; sprinkle with remaining brown sugar mixture and top with remaining pie filling. Cover and cook on high setting for 2-1/2 to 3 hours, until biscuits are golden. Makes 6 to 8 servings.





Honey-Mustard Short Ribs

David Wink
Gooseberry Patch

All the fun of a Saturday night barbecue...none of the effort!

3 to 4 lbs. bone-in beef short ribs

salt and pepper to taste

1 c. hickory smoke-flavored barbecue sauce

3 T. honey

1 T. Dijon mustard

3 cloves garlic, minced

2 T. cornstarch

2 T. cold water

Sprinkle ribs with salt and pepper; place in a slow cooker and set aside. Combine barbecue sauce, honey, mustard, garlic and additional salt and pepper, if desired; pour over ribs. Cover and cook on low setting for 6 to 7 hours. During the last 30 minutes of cooking, whisk cornstarch into water. Add to slow cooker, stirring until thickened. Serves 4.

Soups & Stews



White Bean & Sausage Stew

*Diane Cohen
The Woodlands, TX*

Add a basket of warm, buttered biscuits for a satisfying soup supper.

6 Italian pork sausage links

1/4 c. water

1 T. olive oil

1 onion, chopped

1 clove garlic, chopped

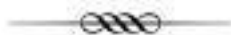
2 15-oz. cans Great Northern beans, drained and rinsed

28-oz. can chopped tomatoes, drained

1 t. dried thyme

salt and pepper to taste

Pierce sausages and place in a large skillet. Add water; bring to a boil over medium heat. Reduce heat and simmer for 10 minutes, turning occasionally. Transfer sausages to a plate. Heat oil in skillet over medium-high heat; sauté onion and garlic. Stir in beans, tomatoes and thyme. Add half of bean mixture to a slow cooker; arrange sausages on top. Spread remaining bean mixture over sausages. Cover and cook on high setting. Check after 2 hours; stir in additional water, if needed. Remove sausages; slice into thick chunks and return to slow cooker. Sprinkle with salt and pepper. Serves 4.





Country Chicken Stew

*Kay Marone
Des Moines, IA*

A savory, filling meal in a bowl.

4 boneless, skinless chicken thighs

3-1/2 c. chicken broth

2 c. plum tomatoes, chopped

1 c. green pepper, chopped

1 c. onion, chopped

1/2 c. long-cooking rice, uncooked

1/2 c. canned garbanzo beans, drained and rinsed

3 cloves garlic, chopped

1/2 t. salt

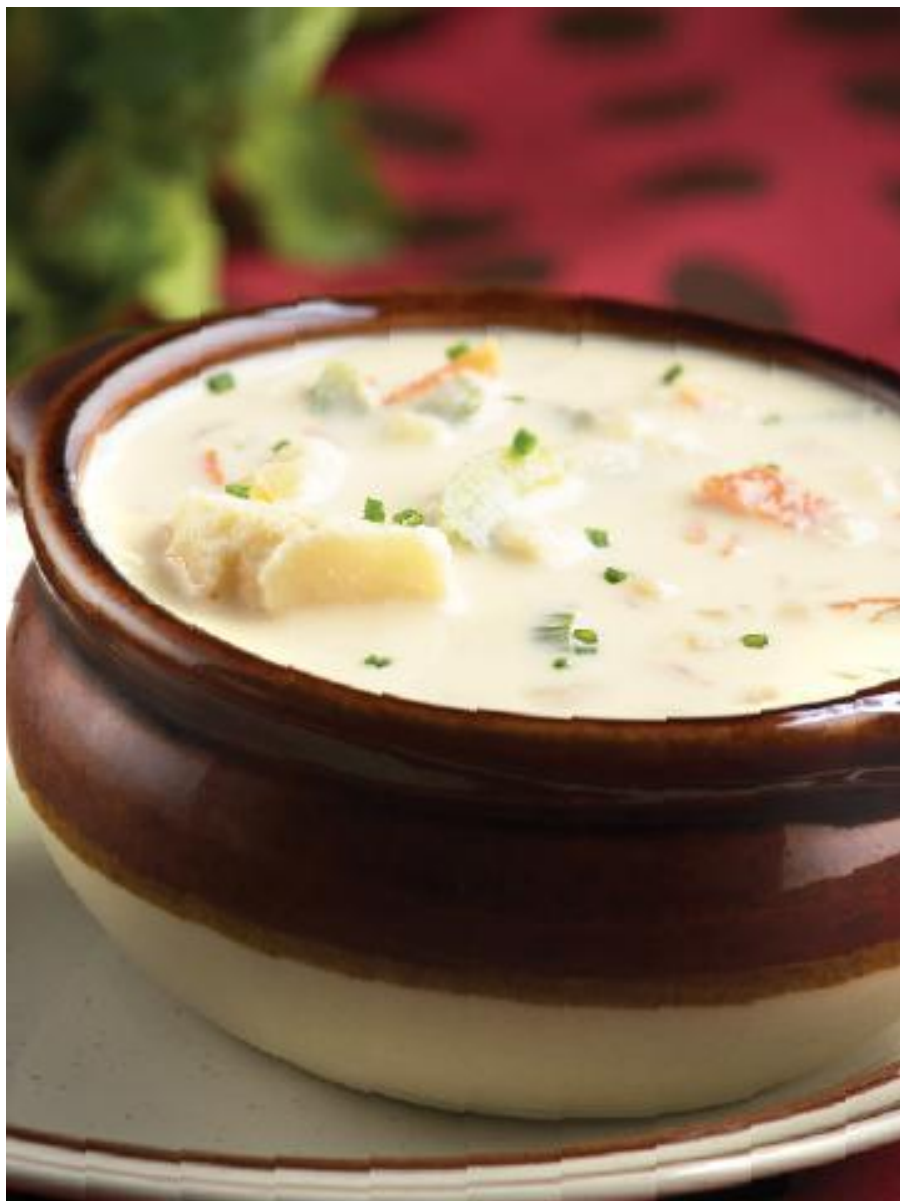
1/2 t. pepper

1 bay leaf

Garnish: shredded Monterey Jack cheese, diced avocado

Combine all ingredients except garnish in a slow cooker. Cover and cook on low setting for 7 to 9 hours, until chicken and rice are tender. Discard bay leaf. To serve, place a chicken thigh in each soup bowl; top with soup and garnish as desired. Serves 4.





Creamy Potato Soup

*Roberta Simpkins
Mentor-on-the-Lake, OH*

Garnish with a sprinkle of snipped fresh chives.

6 potatoes, peeled and cubed

2 onions, chopped

1 carrot, sliced

1 stalk celery, sliced

4 cubes chicken bouillon

1 T. dried parsley

5 c. water

1/4 t. pepper

1 T. salt

1/3 c. butter, melted

12-oz. can evaporated milk

Combine all ingredients except evaporated milk in a slow cooker. Cover and cook on low setting for 10 to 12 hours, or on high setting for 3 to 4 hours. Stir in milk during last hour of cooking. Serves 6.





Tami's Taco Soup

Tami Bowman
Gooseberry Patch

*I make this soup often...my "boys" are very picky and all 3 of us like this,
which is rare!*

1 lb. ground turkey, browned and drained

32-oz. carton chicken broth

2 14-1/2 oz. cans petite diced tomatoes with green chiles

15.8-oz. can Great Northern beans, drained and rinsed

15-oz. can black beans, drained and rinsed

15-1/4 oz. can yellow hominy, drained

15-1/4 oz. can white hominy, drained

1-1/4 oz. pkg. taco seasoning mix

1-oz. pkg. ranch salad dressing mix

Garnish: shredded Cheddar cheese

Combine all ingredients except cheese in a slow cooker. Cover and cook on low setting for 4 to 5 hours. To serve, top with cheese and Tortilla Strips. Serves 8 to 10.

Tortilla Strips:

3 corn tortillas, sliced into strips

oil for frying

Fry strips in oil until crisp; drain.





Old-Fashioned Bean Soup

*Kathleen Poritz
Burlington, WI*

I'm a teacher's aide with winter recess duty...a cup of bean soup warms the body & soul!

16-oz. pkg. dried navy beans

2 qts. water

1 meaty ham bone

1 onion, chopped

1/2 c. celery leaves, chopped

5 whole peppercorns

salt to taste

Optional: bay leaf

Cover beans with water in a large soup pot; soak overnight. Drain. Combine beans, 2 quarts water and remaining ingredients in a slow cooker. Cover and cook on low setting for 10 to 12 hours, or on high setting for 5 to 6 hours. Remove ham bone; dice meat and return to slow cooker. Discard bay leaf, if using. Makes 8 to 10 servings.

Easy Cornbread:

8-1/2 oz. pkg. corn muffin mix

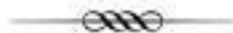
8-1/2 oz. pkg. yellow cake mix

2 eggs, beaten

1/3 c. milk

1/2 c. water

Combine all ingredients; mix well. Spread batter in a greased 13"x9" baking pan. Bake at 350 degrees for 15 to 20 minutes. Makes 10 to 12 servings.





Game-Day Corn Chowder

Jo Ann

This savory chowder is always simmering away in my slow cooker on football Saturday mornings so it's ready to enjoy by kick-off.

1 lb. smoked pork sausage

3 c. frozen hashbrowns with onions and peppers

2 carrots, peeled and chopped

15-oz. can creamed corn

10-3/4 oz. can cream of mushroom soup with roasted garlic

2 c. water

Brown sausage in a skillet over medium heat; drain and cut into bite-size pieces. Place sausage in a slow cooker; top with hashbrowns and carrots. Combine corn, soup and water; stir until blended and pour over sausage mixture. Cover and cook on low setting for 8 to 10 hours. Serves 6.





Green Chile Stew

Linda Neel
Lovington, NM

Perfect for a cold evening! Use hot, medium or mild green chiles according to your own taste.

1 to 1-1/2 lbs. boneless pork, cubed

2 16-oz. cans pinto beans

2 14-1/2 oz. cans Mexican-style diced tomatoes

2 4-oz. cans diced green chiles

15-1/2 oz. can hominy, drained

1 t. ground cumin

salt and pepper to taste

Place pork in a slow cooker. Top with remaining ingredients; stir. Cover and cook on high setting for 4 to 5 hours. Serves 4.





French Onion Soup

*Robin Hill
Rochester, NY*

Now you can enjoy this elegant soup any time and it's so easy to prepare.

1/4 c. butter

3 c. onion, sliced

1 T. sugar

1 t. salt

2 T. all-purpose flour

4 c. beef broth

1/4 c. dry white wine or beef broth

6 slices French bread

1/2 c. grated Parmesan cheese

1/2 c. shredded mozzarella cheese

Melt butter in a skillet over medium heat. Add onion; cook for 15 to 20 minutes, until soft. Stir in sugar and salt; continue to cook and stir until golden. Add flour; mix well. Combine onion mixture, broth and wine or broth in a slow cooker. Cover and cook on high setting for 3 to 4 hours. Ladle soup into oven-proof bowls. Top with bread slices; sprinkle with cheeses. Broil until cheese is bubbly and melted. Serves 6.





Southern BBQ Bean Soup

*Tori Willis
Champaign, IL*

When my daughter visited Alabama, this was one recipe she brought home...it's becoming a family favorite up north too!

16-oz pkg. Great Northern beans

3/4 c. onion, chopped

1/8 t. pepper

2 lbs. beef short ribs, cut into serving-size pieces

6 c. water

1 c. barbecue sauce

1 to 2 t. salt

Cover beans with water in a large soup pot; soak overnight. Drain. Combine beans, onion, pepper and short ribs in a slow cooker; add enough water to cover. Cover and cook on low setting for 10 to 12 hours. Remove short ribs; cut meat from bones. Return meat to slow cooker; stir in sauce and salt to taste. Cover and cook on high setting for an additional 20 minutes, until warmed through. Serves 6 to 8.





Chuck Wagon Stew

*Peggy Pelfrey
Fort Riley, KS*

This hearty stew is ideal for a fall social or a weekend at the cabin.

1-1/2 lbs. stew beef, cubed

1/2 lb. smoked pork sausage, sliced

1 onion, chopped

3 potatoes, peeled and cubed

28-oz. can barbecue baked beans

Place beef, sausage, onion and potatoes into a slow cooker; mix well. Spoon beans over top. Cover and cook on low setting for 8 to 10 hours, or on high setting 4 to 5 hours. Stir again before serving. Makes 6 servings.





Black Bean Chili

*Darrell Lawry
Kissimmee, FL*

A different kind of chili! I like to top the bowl with a handful of crushed tortilla chips.

1-lb. pork tenderloin

3 15-1/2 oz. cans black beans, drained and rinsed

16-oz. jar chunky salsa

1/2 c. chicken broth

1 green pepper, chopped

1 onion, chopped

2 t. chili powder

1 t. ground cumin

1 t. dried oregano

Garnish: sour cream, diced tomatoes

Place pork in a lightly greased slow cooker; add remaining ingredients except garnish. Cover and cook on low setting for 8 hours, or on high setting for 4 hours. Shred pork; return to slow cooker. Garnish servings with dollops of sour cream and diced tomatoes. Serves 4 to 6.





Down-on-the-Bayou Gumbo

*Sue Neely
Greenville, IL*

You can't help but smile with a bowl of gumbo in front of you!

3 T. all-purpose flour

3 T. oil

3 c. chicken broth

1/2 lb. smoked pork sausage, sliced

2 c. frozen okra

14-1/2 oz. can diced tomatoes

1 onion, chopped

1 green pepper, chopped

3 cloves garlic, minced

1/4 t. cayenne pepper

3/4 lb. cooked medium shrimp, tails removed

cooked rice

Stir together flour and oil in a saucepan over medium heat. Cook, stirring constantly, for 5 minutes. Reduce heat; cook and stir for 10 minutes, until mixture is reddish brown. Pour broth into a slow cooker; stir in flour mixture. Add remaining ingredients except shrimp and rice. Cover and cook on low setting for 7 to 9 hours. Shortly before serving, add shrimp to slow cooker; mix well. Cover and cook on low setting for about 20 minutes. Ladle gumbo over cooked rice in soup bowls. Serves 6.





Grama's Minestrone Soup

*Lori Czarnecki
Milwaukee, WI*

This is a recipe my grandmother used to make on the stovetop...I adapted it to the slow cooker.

1/4 c. zesty Italian salad dressing

1 c. onion, chopped

1/2 c. celery, chopped

1/2 c. carrot, peeled and chopped

14-1/2 oz. can diced tomatoes

15-1/2 oz. can kidney beans, drained and rinsed

2 14-oz. cans vegetable broth

3 c. water

1 t. Italian seasoning

12-oz. pkg. small shell pasta, uncooked and divided

Combine all ingredients except pasta in a slow cooker; mix well. Cover and cook on low setting for 8 hours. Measure out 1-1/2 cups pasta, reserving the rest for another recipe. Stir uncooked pasta into slow cooker. Cover and cook on high setting for an additional 30 minutes, or until pasta is tender. Serves 6.





Turkey & Wild Rice Soup

*Judith Jennings
Ironwood, MI*

This hearty soup is chock-full of veggies! Make it even healthier with fat-free broth and evaporated milk, if you like.

1/2 c. onion, chopped

2 t. oil

1 c. deli smoked turkey, diced

1 c. celery, diced

1 c. carrots, peeled and diced

1/2 c. long-cooking wild rice, uncooked

1 t. dried tarragon

1/4 t. pepper

2 14-oz. cans chicken broth

12-oz. can evaporated milk

1/3 c. all-purpose flour

1 c. frozen peas, thawed

Optional: 2 T. dry sherry

In a skillet over medium heat, cook onion in oil for about 4 minutes, until tender. Combine onion with turkey, celery, carrots, rice and seasonings in a slow cooker; stir in broth. Cover and cook on low setting for 6 to 8 hours. Mix evaporated milk and flour; stir into soup along with peas and sherry, if using. Cover and cook on low setting for about 20 minutes, until thickened. Makes 6 servings.





Down-Home Pea Soup

*Jude Trimnal
Brevard, NC*

Our parents made this soup often. It is delicious year 'round, but is especially warming on winter days.

8 c. water

2 c. dried split peas

1-1/2 c. celery, sliced

1-1/2 c. carrots, peeled and sliced

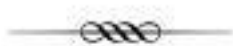
1 onion, sliced

2 bay leaves

salt and pepper to taste

1 to 2 c. cooked ham, cubed

Combine all ingredients in a slow cooker. Cover and cook on low for 4 to 6 hours. Discard bay leaves before serving. Makes 8 to 10 servings.





Italian Chicken Stew

*Lisanne Miller
Canton, MS*

This version is quicker than Grandma Oli's recipe, but it sure has the same great taste!

3 to 4 boneless, skinless chicken breasts

2 48-oz. cans stewed tomatoes

20-oz. pkg. frozen Italian vegetables

1 clove garlic, minced

16-oz. pkg. rigatoni pasta, uncooked

Garnish: shredded mozzarella cheese, grated Parmesan cheese

Place chicken, tomatoes, vegetables and garlic in a slow cooker. Cover and cook on low setting for 4 to 5 hours. About 35 minutes before cooking is complete, top stew with uncooked pasta; do not stir. Cover and finish cooking. Pasta will thicken the stew as it cooks. Garnish portions with cheeses. Makes 4 to 5 servings.





White Chili

Wendy West Hickey
Pittsburgh, PA

Speed up this recipe by substituting canned beans...you'll need about three, 15-ounce cans. No soaking required!

16-oz. pkg. dried Great Northern beans

2 lbs. boneless, skinless chicken breasts, cubed

14-1/2 oz. can chicken broth

1 c. water

1 onion, chopped

3 cloves garlic, minced

2 4-oz. cans chopped green chiles

2 t. ground cumin

1-1/2 t. cayenne pepper

1 t. dried oregano

1/2 t. salt

Garnish: shredded Monterey Jack cheese, chopped green onions

Cover beans with water in a large soup pot and soak overnight; drain. Combine beans with remaining ingredients except garnish in a slow cooker and stir. Cover and cook on low setting for 10 to 12 hours, or on high for 5 to 6 hours, stirring occasionally. Garnish individual portions as desired. Serves 6 to 8.





Chicken Noodle Soup

*Dale-Harriet Rogovich
Madison, WI*

At the first sign of sniffles, I put this soup on to simmer. It makes me feel much better in no time!

4 carrots, peeled and sliced

4 stalks celery, sliced

1 onion, chopped

2 bay leaves

1/2 t. dried thyme

4 t. salt

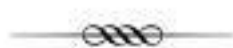
1/2 t. pepper

3-1/2 lb. chicken

7 to 8 c. chicken broth or water

12-oz. pkg. medium egg noodles, uncooked and divided

Place vegetables, seasonings and chicken in a slow cooker. Add enough broth or water to fill slow cooker 2/3 full. Cover and cook on low setting for 8 to 10 hours. Remove chicken and cool, reserving broth in slow cooker. Discard bones, skin and bay leaves. Measure out 3 cups noodles, reserving the rest for another recipe. Stir uncooked noodles into slow cooker. Cover and cook on low setting for 10 to 20 minutes, until tender. Shred chicken and stir back into soup. Makes 8 servings.





Chicken & Broccoli Chowder

*Susie Backus
Gooseberry Patch*

Warms you right down to your toes!

1 lb. boneless, skinless chicken thighs, cubed

14-1/2 oz. can chicken broth

1/2 c. water

1 c. baby carrots, sliced

1 c. sliced mushrooms

1/2 c. onion, chopped

1/4 t. garlic powder

1/8 t. dried thyme

10-3/4 oz. can cream of chicken & broccoli soup

1/2 c. milk

3 T. all-purpose flour

10-oz. pkg. frozen chopped broccoli, thawed

Combine chicken, broth, water, carrots, mushrooms, onion and seasonings in a slow cooker; mix well. Cover and cook on low setting for 7 to 9 hours. In a bowl, whisk together soup, milk and flour; stir into slow cooker along with broccoli. Cover and cook an additional 30 minutes, or until broccoli is tender. Makes 4 to 6 servings.





Hearty Beef Stew

*Maxie Martin
Granbury, TX*

The night before, I do all the peeling and chopping, cover the potatoes with water and place in the fridge until morning.

6 potatoes, peeled and cubed

6 carrots, peeled and cut into 3-inch pieces

3 lbs. stew beef, cut into 1-1/2 inch cubes

1/3 c. soy sauce

1 t. paprika

1 t. salt

1/2 t. pepper

3 T. all-purpose flour

12-oz. pkg. frozen chopped onions

10-1/2 oz. can beef broth

8-oz. can tomato sauce

Arrange potatoes in a slow cooker; top with carrots. Add beef; sprinkle with soy sauce, seasonings, flour and onions. Combine broth and tomato sauce; pour over top. Cover and cook for 9 to 10 hours on low setting, or 4-1/2 to 5 hours on high setting. Serves 8 to 10.





Mom's Black-Eyed Pea Soup

*Dana Cunningham
Lafayette, LA*

This is one recipe sure to be found in every recipe box in our family.

16-oz. pkg. dried black-eyed peas

10-3/4 oz. can bean with bacon soup

4 c. water

6 carrots, peeled and chopped

2-lb. beef chuck roast, cubed

1/4 t. pepper

Combine dried peas and remaining ingredients in a slow cooker; mix well. Cover and cook on low setting for 9 to 10 hours. Makes 6 servings.





Rachel's Turkey Stew

*Rachel Boyd
Defiance, OH*

I combined 2 recipes to make this wonderful stew. Now it's a family favorite...even the kids love it!

28-oz. can turkey, drained and broth reserved

8-1/2 oz. can corn, drained and liquid reserved

1-1/2 c. frozen sliced carrots, thawed

14-1/2 oz. can chicken broth

1 c. buttermilk

1 T. dill weed

1/4 c. cornstarch

Mix together turkey, corn and carrots in a slow cooker; set aside. Whisk together reserved turkey broth, chicken broth, reserved corn liquid, buttermilk and dill weed; pour over turkey mixture. Cover and cook on low setting for 6 hours. Just before serving, stir in cornstarch and cook until thickened. Serves 6 to 8.





Everyone's Favorite Vegetable Soup

*Marcel Beers
Easton, PA*

Like a vegetable garden in a soup bowl...even my one-year-old likes it!

1 lb. stew beef, cubed

1 T. oil

4 potatoes, peeled and diced

16-oz. pkg. frozen peas

16-oz. pkg. frozen corn

16-oz. pkg. baby carrots

2 12-oz. jars beef gravy

2 15-oz. cans tomato sauce

salt and pepper to taste

In a skillet over medium heat, brown beef in oil; drain. Add potatoes to skillet; cook until softened. Combine beef mixture and remaining ingredients in a slow cooker. Cover and cook on low setting for 8 hours, or until tender, stirring occasionally. Makes 8 servings.





Savory Chicken Soup

*Estella Hickman
Gooseberry Patch*

Oh, how the aroma of this simmering soup fills the kitchen.

2 carrots, peeled and sliced

2 stalks celery, chopped

2 to 3 potatoes, peeled and quartered

2 onions, sliced

3 boneless, skinless chicken breasts, cubed

14-1/2 oz. can chicken broth

2 c. water

1/4 t. salt

1/4 t. pepper

1/2 t. dried parsley

1/2 t. dried basil

Place vegetables in a slow cooker; add chicken. Pour in broth and water; sprinkle seasonings over top. Cover and cook on low setting for 8 hours, or on high setting for 4 hours. Serves 4 to 6.

Potlucks & Picnics



Zesty Macaroni & Cheese

*Jen Licon-Conner
Gooseberry Patch*

Make this recipe extra zesty...add 1/2 cup salsa or stir in green chiles to

your taste!

16-oz. pkg. elbow macaroni, cooked

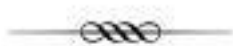
16-oz. pkg. pasteurized processed cheese, cubed

8-oz. pkg. Pepper Jack cheese, cubed

2 10-3/4 oz. cans Cheddar cheese soup

1 c. onion, minced

Place macaroni and cheeses into a slow cooker. Add soup and stir until coated well; add onion. Cover and cook on low setting for 5 to 6 hours, or on high setting for 2 hours. Stir occasionally. Makes 6 to 8 servings.





Italian Scallion Meatballs

Wendy Jacobs
Idaho Falls, ID

You can't go wrong with this classic party recipe...everyone will love it.

1 c. grape juice

1 c. apple jelly

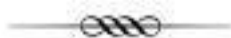
1 c. catsup

8-oz. can tomato sauce

4 lbs. frozen Italian-style meatballs

Garnish: sliced green onions

In a small saucepan, combine all ingredients except meatballs. Cook and stir over medium heat until jelly is melted; remove from heat. Place meatballs in a slow cooker; pour sauce over top and gently stir to coat. Cover and cook on low setting for 4 hours. Sprinkle with onions at serving time. Makes about 11 dozen.





Tex-Mex Chili Dogs

Stacie Avner
Delaware, OH

Plain ol' chili dogs are a thing of the past at our house!

1-lb. pkg. hot dogs

2 15-oz. cans chili without beans

10-3/4 oz. can Cheddar cheese soup

4-oz. can chopped green chiles

10 hot dog buns, split

Garnish: chopped onion, crushed corn chips, shredded Cheddar cheese

Place hot dogs in a slow cooker. In a separate bowl, combine chili, soup and chiles; pour over hot dogs. Cover and cook on low setting for 4 to 5 hours. Serve hot dogs in buns; top with chili mixture and desired garnishes. Makes 10 sandwiches.





Anne's Chicken Burritos

*Jennifer Sievers
Roselle, IL*

*My friend, Anne, gave me this easy slow-cooker recipe...we love it more
and more each time we make it!*

6 boneless, skinless chicken breasts

15-1/4 oz. can corn, drained

16-oz. can black beans, drained and rinsed

16-oz. jar salsa

6 to 8 10-inch flour tortillas

Garnish: shredded Cheddar cheese, sour cream, salsa, guacamole

Place chicken in a slow cooker; top with corn, beans and salsa. Cover and cook on low setting for 8 to 10 hours, or on high setting for 4 to 6 hours. Shred chicken; stir back into slow cooker. To serve, spoon mixture onto tortillas. Add desired garnishes and roll up. Serves 6 to 8.





County Fair Italian Sausages

*Dale Duncan
Waterloo, IA*

*Our family always heads to the Italian sausage food tent at the fair...with
this recipe, we can have them anytime!*

20-oz. pkg. Italian pork sausages

1 green pepper, sliced

1 onion, sliced

26-oz. jar spaghetti sauce

5 sub buns, split

Garnish: 5 slices Provolone cheese

Brown sausages in a non-stick skillet over medium heat; place in a slow cooker. Add pepper and onion; top with sauce. Cover and cook on low setting for 4 to 6 hours. To serve, place sausages in buns; top with sauce mixture and cheese. Makes 5 sandwiches.





Apple Brown Betty

*Amy Crowe-Galloway
Pontotoc, MS*

With a slow cooker, it's so easy to make this yummy old-fashioned favorite!

3 lbs. cooking apples, cored, peeled and cut into eighths

10 slices bread, cubed

1/2 t. cinnamon

1/4 t. nutmeg

1/8 t. salt

3/4 c. brown sugar, packed

1/2 c. butter, melted

Garnish: whipped topping

Place apples in a slow cooker. Combine remaining ingredients except topping; toss together and sprinkle over apples. Cover and cook on low setting 2 to 4 hours. Garnish with whipped topping. Makes 6 to 8 servings.





Easy Family-Style Corn

*Katie Dick
Olathe, KS*

This is a scrumptious side for any main dish...tote it to a potluck right in the crock.

2 12-oz. pkgs. frozen corn

8-oz. pkg. cream cheese, cubed

1/4 c. butter, cubed

2 T. sugar

1 t. salt

1/2 t. pepper

Spray a slow cooker with non-stick vegetable spray. Add all ingredients; stir to combine. Cover and cook on low setting for 4 hours, stirring halfway through. Makes 8 to 10 servings.





Sloppy Joe Chicken

*Kathi Downey
Lompoc, CA*

*Super for any game-day meal...it cooks up while you're waiting for the
next touchdown!*

6 skinless chicken thighs

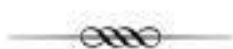
8-oz. can tomato sauce

1-1/2 oz. pkg. Sloppy Joe mix

2 T. honey

cooked rice

Place chicken in a slow cooker. Combine remaining ingredients except rice; pour over chicken. Cover and cook on low setting for 6 hours. Discard bones. Serve chicken and sauce over cooked rice. Serves 4.





Slow-Cooker Cola Ham

*Elsie Mellinger
Annville, PA*

*Baking a ham basted with cola produces a delicious gravy...guests will
never guess your secret!*

3 to 4-lb. fully cooked ham

1/2 c. brown sugar, packed

1 t. dry mustard

12-oz. can cola

Place ham in a slow cooker. Combine brown sugar and mustard; stir in enough cola to make a glaze consistency. Pour glaze over ham, coating well. Cover and cook on low setting for 8 to 10 hours, basting occasionally with juices. Serves 8 to 10.





Scalloped Pineapple

Carol Smith
West Lawn, PA

It isn't a potluck to us until someone brings the Scalloped Pineapple! It's so good with ice cream.

1 c. sugar

3 eggs, beaten

3/4 c. butter, melted

3/4 c. milk

20-oz. can crushed pineapple, drained

8 slices bread, cubed

Garnish: vanilla ice cream

Mix all ingredients except ice cream in a slow cooker. Cover and cook on high for 2 hours. Reduce heat to low; cook for one additional hour. Garnish portions with scoops of ice cream. Makes 8 servings.





Calico Beans

*Judy Schlosser
Shubert, NE*

This is an old family favorite, requested at all of our family reunions.

2 lbs. ground beef, browned and drained

1/2 to 1 lb. bacon, crisply cooked and crumbled

1 onion, chopped

3 15-oz. cans pork & beans

2 16-oz. cans kidney beans

2 16-oz. cans baby butter beans

16-oz. can navy beans

1 c. catsup

1/2 c. brown sugar, packed

2 T. prepared horseradish

2 T. Worcestershire sauce

hot pepper sauce to taste

Add all ingredients to a slow cooker; do not drain beans. Mix well. Cover and cook on low setting for 6 hours. Stir again before serving. Serves 20.





Southern Pork Barbecue

Vicki Chavis
Fort Myers, FL

My whole family loves this recipe and my friends ask for it by name. It's a great way to serve a picnic crowd.

3-lb. boneless pork loin roast, trimmed

1 c. water

18-oz. bottle barbecue sauce

2 T. Worcestershire sauce

1 to 2 T. hot pepper sauce

1/4 c. brown sugar, packed

1 t. salt

1 t. pepper

16 to 20 mini hamburger buns, split

Place roast in a slow cooker; add water. Cover and cook on high setting for 7 hours. Shred meat; return to slow cooker. Stir in remaining ingredients; cover and cook on low setting for one hour. Serve on buns, topped with coleslaw. Makes 8 to 10 servings, 2 buns each.

Coleslaw:

1 head cabbage, shredded

3 carrots, peeled and shredded

1 c. mayonnaise

1/3 c. sugar

1/4 c. cider vinegar

Combine cabbage and carrots. Blend remaining ingredients; toss with cabbage mixture. Makes 10 servings.





Mock Pierogies

*Kelly Ziemba
Port Saint Lucie, FL*

This wonderful, flavorful casserole tastes just like potato and cheese pierogies...without all the fuss!

1/2 c. butter, melted

1 c. onion, chopped

6 to 7 potatoes, peeled, cubed and cooked

16-oz. pkg. shredded Cheddar cheese, divided

16-oz. pkg. bowtie pasta, cooked

Combine butter and onion in a slow cooker; add potatoes. Sprinkle with half the cheese. Spread pasta on top; sprinkle with remaining cheese. Cover and cook on low setting for 30 to 40 minutes, stirring occasionally. Serves 6 to 8.





Hot Spicy Cider for a Crowd

*Edith Bolstad
Beaver Dam, WI*

A crock-full of hot cider to sip...your secret to keeping warm on blustery days.

1 gal. apple cider

1 c. sugar

2 t. ground cloves

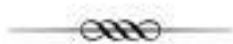
2 t. allspice

2 4-inch cinnamon sticks

1/4 c. orange juice

Optional: apple wedges

Combine all ingredients except apples in a slow cooker. Cover and cook on low setting for 5 to 6 hours, or on high setting for 2 to 3 hours. Discard cinnamon sticks before serving. If desired, garnish individual servings with apple wedges. Makes about 16 cups.





Deliciously Cheesy Potatoes

*Cathy Jepson
Salida, CA*

This recipe has been in our family for many years. It's always requested by our children at family gatherings.

32-oz. pkg. frozen southern-style hashbrowns, thawed

2 10-3/4 oz. cans Cheddar cheese soup

2 12-oz. cans evaporated milk

2 2.8-oz. cans French fried onions, divided

Combine all ingredients except onions. Place half of mixture in a slow cooker; top with one can of onions. Add remaining potato mixture; top with remaining onions. Cover and cook on low setting for 8 hours, stirring occasionally. Serves 8 to 10.





Pork Sandwich Spread

*Janie Reed
Gooseberry Patch*

This simple recipe helped my mom feed our large family. It was always a welcome meal on a cold winter day.

2 to 3-lb. pork roast

1/4 t. dried basil

1/4 t. dried oregano

salt and pepper to taste

3 eggs, beaten

1 sleeve round buttery crackers, crushed

4-oz. jar chopped pimentos, drained

1 green pepper, chopped

20 sandwich buns, split and warmed

Place roast in a slow cooker; sprinkle with seasonings. Cover and cook on high setting for 2 to 3 hours, until fork-tender. Remove roast; cool. Reserve 1/2 cup cooking liquid. Grind roast with a meat grinder. Add remaining ingredients except buns, reserved liquid and enough water to obtain consistency of thick soup. Return mixture to slow cooker and cook on low setting for an additional 2 hours. Spoon onto buns. Makes 20 sandwiches.





Special Beef Fajitas

*Erin Neuhaus
Lincoln, NE*

These are always a favorite for casual dinner parties...the slow cooker does all the work!

1-1/2 lbs. beef round steak

14-1/2 oz. can diced tomatoes, drained

1 onion, sliced

1 green pepper, sliced into strips

1 red pepper, sliced into strips

1 jalapeño, chopped

2 cloves garlic, minced

1 t. fresh cilantro, chopped

1 t. chili powder

1 t. ground cumin

1 t. ground coriander

1/4 t. salt

8 to 10 6-inch flour tortillas

Garnish: sour cream, guacamole, salsa, shredded Cheddar cheese, shredded lettuce

Place beef in a slow cooker. Combine vegetables and seasonings; spoon over beef. Cover and cook on low setting for 8 to 10 hours, or on high setting for 4 to 5 hours. Shred beef; serve with a slotted spoon on tortillas. Add favorite toppings; roll up tortillas. Makes 8 to 10 servings.





Spaghetti Sauce for a Crowd

Kathie Lorenzini
Ignacio, CO

This is my daughter Kerrie's recipe...we think it's the best!

28-oz. can crushed tomatoes

15-oz. can tomato sauce

12-oz. can tomato paste

1/2 c. onion, chopped

2 cloves garlic, minced

3 T. sugar

1 t. dried basil

1 t. dried oregano

1/2 t. salt

20-oz. pkg. Italian pork sausages, browned, drained and sliced

2 16-oz. pkgs. spaghetti, cooked

Stir together all ingredients except sausages and spaghetti in a slow cooker. Add sausages; cover and cook on low for 8 hours. Serve sauce over cooked spaghetti. Serves 12 to 14.





Warm Fruity Punch

Virginia Watson
Scranton, PA

Serve up mugs of this warm-you-up punch after a family outing in the frosty air.

32-oz. bottle cranberry juice cocktail

32-oz. can pineapple juice

1/3 c. red cinnamon candies

4-inch cinnamon stick

Optional: additional cinnamon sticks

Combine juices, candies and cinnamon stick in a slow cooker. Cover and cook on low setting for 2 to 5 hours. Remove cinnamon stick before serving. Use additional cinnamon sticks as stirrers, if desired. Makes 8 servings.





Triple Chocolate Cake

*Joan Brochu
Harwich, MA*

This ooey-gooley dessert is a chocolate lover's delight!

18-1/2 oz. pkg. chocolate cake mix

8-oz. container sour cream

3.9-oz. pkg. instant chocolate pudding mix

12-oz. pkg. semi-sweet chocolate chips

4 eggs, beaten

3/4 c. oil

1 c. water

Garnish: vanilla ice cream

Place all ingredients except ice cream in a slow cooker; mix well. Cover and cook on high setting for 3 to 4 hours. Serve warm, garnished with scoops of ice cream. Makes 8 to 10 servings.





Harvest Pecan Sweet Potatoes

*Nancy Girard
Chesapeake, VA*

A delicious addition to a holiday meal...I always get lots of compliments!

2 29-oz. cans sweet potatoes, drained

1/3 c. plus 2 t. butter, melted and divided

2 T. sugar

1/3 c. plus 2 T. brown sugar, packed and divided

1 T. orange juice

2 eggs, beaten

1/2 c. milk

1/3 c. chopped pecans

2 T. all-purpose flour

Mash sweet potatoes in a large bowl; blend in 1/3 cup melted butter, sugar and 2 tablespoons brown sugar. Beat in juice, eggs and milk; spoon into a lightly greased slow cooker and set aside. Combine pecans, flour, remaining brown sugar and remaining butter. Spread mixture over sweet potatoes; cover and cook on high setting for 3 to 4 hours. Makes 8 to 10 servings.





Spoon Bread Florentine

Jo Ann

A deliciously different side that's so simple to make.

10-oz. pkg. frozen chopped spinach, thawed and drained

6 green onions, sliced

1 red pepper, chopped

5-1/2 oz. pkg. cornbread mix

4 eggs, beaten

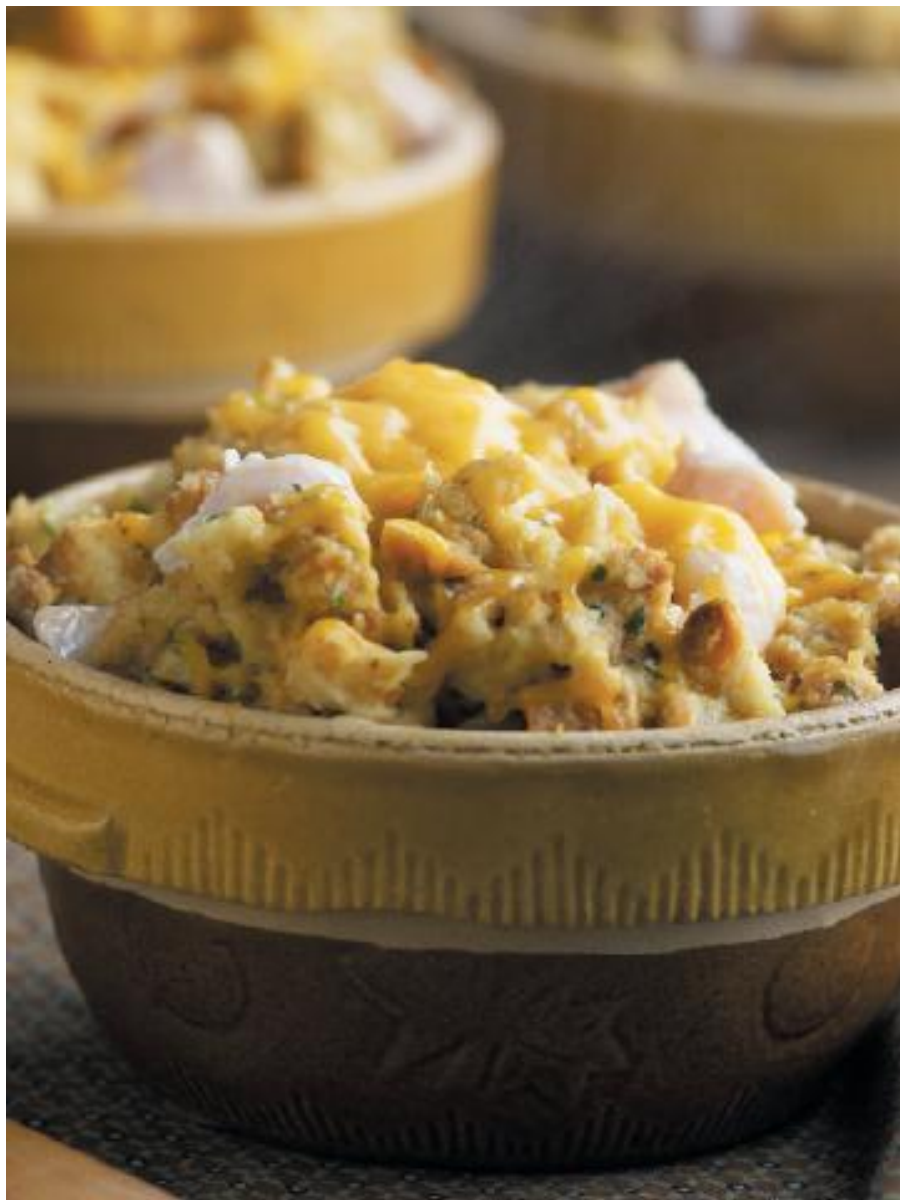
1/2 c. butter, melted

1 c. cottage cheese

1-1/4 t. seasoned salt

Combine all ingredients in a large bowl; mix well. Spoon into a lightly greased slow cooker. Cover, with lid slightly ajar to allow moisture to escape. Cook on low setting for 3 to 4 hours, or on high setting for 1-3/4 to 2 hours, until edges are golden and a knife tip inserted in center tests clean. Makes 8 servings.





Joan's Chicken Stuffing Casserole

Joan Brochu
Harwich, MA

Hearty and so filling, this chicken dish will be the first to disappear at any potluck.

12-oz. pkg. chicken stuffing mix

3 10-3/4 oz. cans cream of chicken soup, divided

1/2 c. milk

3 to 4 c. cooked chicken, cubed

12-oz. pkg. shredded Cheddar cheese

Prepare stuffing mix according to package directions; place in a slow cooker. Stir in 2 cans soup. In a separate bowl, stir together remaining soup, milk and chicken. Add to slow cooker. Spread cheese over top. Cover and cook on low setting for 4 to 6 hours, or on high setting for 2 to 3 hours. Serves 6.





Kielbasa & Red Beans

*Beth Schlieper
Lakewood, CO*

Serve over bowls of rice for traditional red beans & rice.

1 lb. Kielbasa, cut into bite-size pieces

4 to 5 16-oz. cans red beans, drained and rinsed

2 14-1/2 oz. cans diced tomatoes

1 onion, chopped

hot pepper sauce to taste

Combine all ingredients in a slow cooker. Cover and cook on low setting for 8 hours, or on high setting for 4 to 5 hours. Serves 6 to 8.





Easy Chili Rellenos

*Betty Kozlowski
Newnan, GA*

My husband fell in love with this the first time he tasted it! It's a potluck pleaser too.

2 t. butter

7-oz. can whole green chiles, drained and cut in strips

8-oz. pkg. shredded Cheddar cheese

8-oz. pkg. shredded Monterey Jack cheese

14-1/2 oz. can stewed tomatoes

4 eggs, beaten

2 T. all-purpose flour

3/4 c. evaporated milk

Spread butter in a slow cooker. Layer chiles and cheeses; add tomatoes. Stir together eggs, flour and milk; pour into slow cooker. Cover and cook on high setting for 2 to 3 hours. Serves 6.





7-Spice Sticky Chicken

*Samantha Sparks
Madison, WI*

This is so tender and good...pass the napkins, please!

3-lb. chicken

1 t. salt

2 t. paprika

1 t. cayenne pepper

1 t. onion powder

1 t. dried thyme

1 t. white pepper

1/2 t. pepper

1/2 t. garlic powder

1 c. onion, chopped

cooked rice

Pat chicken dry with paper towels. Combine spices in a small bowl; mix well. Rub spice mixture well into chicken, inside and out. Place chicken in a large plastic zipping bag; refrigerate overnight. In the morning, place chicken in a slow cooker; top with onion. Cover and cook on low setting for 8 to 10 hours. Serve over cooked rice. Serves 4 to 6.

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White Chili

Canadian Equivalents

Volume Measurements

1/4 teaspoon 1 mL
1/2 teaspoon 2 mL
1 teaspoon 5 mL
1 tablespoon = 3 teaspoons 15 mL
2 tablespoons = 1 fluid ounce 30 mL
1/4 cup 60 mL
1/3 cup 75 mL
1/2 cup = 4 fluid ounces 125 mL
1 cup = 8 fluid ounces 250 mL
2 cups = 1 pint = 16 fluid ounces 500 mL
4 cups = 1 quart 1 L

Weights

1 ounce 30 g
4 ounces 120 g
8 ounces 225 g
16 ounces = 1 pound 450 g

Oven Temperatures

300° F 150° C
325° F 160° C
350° F 180° C
375° F 190° C
400° F 200° C
450° F 230° C

Baking Pan Sizes

Square

8x8x2 inches 2 L = 20x20x5 cm
9x9x2 inches 2.5 L = 23x23x5 cm

Rectangular

13x9x2 inches 3.5 L = 33x23x5 cm

Loaf

9x5x3 inches 2 L = 23x13x7 cm

Round

8x1-1/2 inches 1.2 L = 20x4 cm

9x1-1/2 inches 1.5 L = 23x4 cm

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